

3 COURSE DINNER

1ST COURSE

BAJA SHRIMP COCKTAIL

Individual serving of grilled shrimp, crab and avocados, combined with pico de gallo, served with house-made chips.

2ND COURSE

Choice of:

Z' SALAD

Mixed greens, bell peppers, Roma tomato slices, parmesan cheese, topped with our house-made fry bread croutons and your choice of dressing.

SOUTHWESTERN CAESAR SALAD

A twist on the classic, topped with house-made fry bread croutons.

CHEF'S SOUP SELECTION

TORTILLA SOUP

Roasted chicken, avocados, Jack and cheddar cheese.

3RD COURSE

Choice of:

PRIME RIB

Slow roasted with southwestern seasonings and ancho pepper paste and fresh herbs. Served with potato cake and fresh grilled asparagus.

34.99

FRESH CHILEAN SEA BASS EN PAPILOTTE

Fresh sea bass baked with poblano peppers, salsa fresca, tomatillo sauce, white wine and herb butter, served with potato cake and fresh grilled asparagus.

41.99

Desserts

TRES LECHES

Our version of a traditional Mexican dessert – light butter cake soaked in a sauce of three milks, topped with freshly whipped cream and roasted pecans. 5.99

CHEF'S DESSERT

5.99

SPLIT OF MIONETTO PROSECCO

7.99



A LA CARTE

APPETIZERS

JUMBO LUMP CRAB TAMALE Corn husks stuffed with masa, jumbo lump crab, roasted Anaheim peppers, jalapeños and onions, served with nopalitos salad and tomatillo salsa rajo. 13.99

BAJA SHRIMP COCKTAIL Individual serving of grilled shrimp, crab and avocados, combined with pico de gallo, served with house-made chips. 9.99

ENTRÉES

PRIME RIB Slow roasted with southwestern seasonings and ancho pepper paste and fresh herbs. Served with potato cake and fresh grilled asparagus. 24.99

FRESH CHILEAN SEA BASS EN PAPILOTTE Fresh sea bass baked with poblano peppers, salsa fresca, tomatillo sauce, white wine and herb butter, served with potato cake and fresh grilled asparagus. 31.99

SEASONAL GRILL A sample of New York strip with a caramelized onion sauce, seasoned lamb chops with a mint chimichurri sauce and cilantro pesto marinated grilled shrimp, served with nopalitos salad and savory cranberry-sweet potato hash. 25.99

ANCHO MARINATED LAMB CHOPS Seared and topped with a mint chimichurri sauce served with sautéed spinach, caramelized carrots, roasted garlic mashed potatoes with a guajillo au jus. 18.99